

# PRIX FIXE MENU

CHOICE OF SALAD, ENTREE & DESSERT

SEATING AVAILABLE 4:30-6 PM DAILY

• ENTIRE PARTY MUST BE SEATED NO LATER THAN 6 PM NO EXCEPTIONS •  
MENU CANNOT BE SHARED • DINE IN ONLY • NO SUBSTITUTIONS • REGULAR MENU AVAILABLE

## SALAD

**ENTRE NOUS WEDGE** iceberg, red onions, tomatoes, apple-wood bacon - roquefort dressing

**ROASTED BEETS & GORGONZOLA** mixed greens, haricot verts - walnut dressing

**PARK AVENUE** seasonal greens, candied-nuts, julienne apples, crumbled gorgonzola - champagne vinaigrette

**CHOP CHOP** chopped broccoli, cauliflower, carrots, tomatoes, zucchini, crumbled feta - balsamic vinaigrette

**CLASSIC CAESAR** romaine hearts, parmigiano [ add white anchovies \$2 : add black anchovies \$1 ]

## ENTREE

\$ 29

**CHICKEN MADEIRA** asparagus, provolone, mashed potatoes - mushroom madeira sauce

**LINGUINI & CLAMS** littleneck clams, shaved garlic - white wine

**BEEF BOURGUIGNON** yukon mash, filet mignon, sweet peas, carrots, onion - burgundy reduction

**CHICKEN SALTIMBOCCA** prosciutto wrapped chicken breast : mashed potatoes, basil - smoked mozzarella

**SHRIMP PROVENCAL** linguini, artichokes, tomatoes, mushrooms, zucchini, capers, olives and garlic

**CHICKEN PARM** marinara, mozzarella, linguini - oil and garlic

**PORK TENDERLOIN** mashed sweet potatoes - sundried cranberries - shallot demi glace

\$ 33

**SCOTTISH SALMON** braised black lentils, peas, asparagus - grainy mustard buerre blanc

**FRUITTI DI MARE** gulf shrimp, mussels, clams, sea scallop, linguini, shaved garlic - white wine

**SESAME CRUSTED TUNA** seared rare : wok vegetables, jasmine rice, crispy wontons, wasabi - sweet soy

**DUCK BREAST** cranberry risotto, asparagus - port wine reduction

**JUMBO LUMP CRABCAKE** roasted sweet corn and mushroom couscous - house remoulade

**GULF SHRIMP SCAMPI** garlic spinach, mashed potatoes - white wine sauce

**VEAL MADEIRA** asparagus, provolone, mashed potatoes - mushroom sauce

\$ 37

**ROASTED HALF DUCK** sweet potato mash, seasonal vegetables - apricot sauce

**RACK OF LAMB** mashed sweet potatoes, seasonal vegetables - balsamic gastrique

**DIVER SEA SCALLOPS** sweet pea cous cous : saffron aioli

**NY STRIP STEAK** yukon mashed potatoes, gorgonzola - mushroom pan sauce

**FILET MIGNON** porcini crusted : yukon mashed potatoes, asparagus - bordelaise

**STEAK AU POIVRE** peppercorn crusted filet : blue cheese mashed potatoes, spinach - cognac reduction

## DESSERT

**BISCOTTI** almonds and chocolate dipped

**NY STYLE CHEESECAKE** house made mini pie with whipped cream

**KEY LIME PIE** house made mini pie with whipped cream

**ICE CREAM / SORBET** seasonal selections

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS